

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
3	INTEGRATED PEST MANAGEMENT	40	0	No

THE INTEGRATED PEST MANAGEMENT PLAN DID NOT INCLUDE A LISTING OF CREW MEMBERS TRAINED BY A CERTIFIED PEST CONTROL APPLICATOR TO APPLY PESTICIDES ON BOARD THE VESSEL.

6	FOODSERVICE GENERAL	20	2	No
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MOST OF THE OLDER REACH-IN REFRIGERATORS HAD INTERIORS WITH EXPOSED WIRING, TUBING, AND SLOT HEAD FASTENERS MAKING CLEANING DIFFICULT.

Noted: Budgeting procedures in process for future modification of galley equipment.

7	GALLEY	28	2	No
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NUMEROUS PREVIOUSLY CLEANED METAL AND PLASTIC DRINK PITCHERS WERE STORED INVERTED ON TOP OF THE 10 DOOR REACH-IN REFRIGERATOR, WHICH WAS SOILED WITH DIRT AND DUST RESIDUE.

This area has been added to regularly scheduled cleaning duties.

8	GALLEY	20	2	No
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THE GASKET INSIDE THE TOP DOOR OF THE LARGE, CHEST ICE CREAM FREEZER WAS STAINED TO THE POINT THAT IT COULD NOT BE CLEANED. THE INTERIOR WALL SURFACE OF THIS FREEZER WAS SCRATCHED HEAVILY, MAKING CLEANING DIFFICULT. SOME FROST WAS ACCUMULATING ALONG ONE WALL.

This gasket having been replaced periodically will be scheduled again. Defrosting of this unit is performed weekly.

9	GALLEY - DISHWASH	22	0	No
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THE FINAL HOT WATER SANITIZING RINSE ON THE IN-USE DISHWASH MACHINE WAS 210 °F AS MEASURED AT THE GAUGE. THE MAXIMUM TEMPERATURE SHOULD BE 194 °F.

10	GALLEY - BEVERAGE COUNTER	34	1	No
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OVER ONE INCH OF WATER WAS STANDING ON THE DECK AT THE COUNTER DUE TO A CLOGGED DRAIN FROM THE TWO ICE MACHINES ADJACENT.

One ice bin has been turned off to help alleviate this issue. This drain was already scheduled for maintenance during the ship yard period.

11	GALLEY - DISHWASH	28	2	No
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CLEANED DISHWARE RACKS WERE STACKED ALONG THE DECK BELOW THE CLEAN LANDING OF THE DISHWASH MACHINE BETWEEN USES. THERE WAS A DECK STAND PROVIDED AT THE MACHINE, BUT ONLY ONE RACK WAS STORED ON IT.

This was brought to the immediate attention of the staff working in the scullery.

12	GALLEY - GENERAL	33	1	No
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THE BULKHEADS AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO GAPS, OPEN SCREW HOLES, ATTACHED LIGHTS, SWITCHES, AND VENT COVERS WHICH MADE CLEANING DIFFICULT.

Noted:

13	GALLEY - HOT GALLEY	21	1	No
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TWO BULK PLASTIC DISPENSER CONTAINERS OF CARDBOARD CONSTRUCTION WERE NOTED IN THE HOT GALLEY. THERE WERE TWO NONABSORBENT PLASTIC CONTAINERS IN USE, BUT AT LEAST TWO MORE SHOULD BE PROVIDED.

Noted and ordered.

14	GALLEY - HOT GALLEY	33	1	No
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A HEAVY MOLD DEBRIS WAS ACCUMULATING ALONG THE STARBOARD BULKHEAD WHERE THE DECK COVING JOINS. THIS WAS DIRECTLY BENEATH THE DEEP FRYER.

The fryer will be disconnected so that this area may be thoroughly cleaned.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
15	GALLEY - HOT GALLEY	34	1	No	
WATER WAS LEAKING FROM THE STACKED COMBINATION OVEN UNDERSIDE AND PONDING ON THE DECK BELOW.					
<u>Noted: The port engineer has been made aware of this issue.</u>					
16	GALLEY GENERAL	21	1	No	
COUNTERS HAD DIFFICULT TO CLEAN PIANO HINGE FASTENERS, SOME HAD OPEN HOLES, A GAP WAS PRESENT BETWEEN THE DEEP FRYER AND STACKED COMBINATION OVENS. THE EXTERIOR PANEL AT THE FRYER CONTROL KNOBS WAS PEELING AND MAKING THE SURFACE DIFFICULT TO CLEAN.					
<u>Noted:</u>					
17	GALLEY - HOT GALLEY	34	1	No	
WATER WAS LEAKING FROM THE BASE OF THE SOUP KETTLE TO THE DECK BELOW.					
<u>Sealents and/or gaskets will be replaced these steam lines.</u>					
18	GALLEY - SOUP STATION	29	0	Yes	
THE INSTALLED HANDWASH STATION WAS INACCESSIBLE FOR USE DUE TO THE LARGE SOUP KETTLE AND GARBAGE BIN POSITIONED DIRECTLY IN FRONT.					
<u>Noted: Planning stages are in process for an additional hand sink.</u>					
19	GALLEY	20	2	No	
THE HANDLE OF ONE POT HANGING IN CLEAN STORAGE HAD RAISED WELDS WITH PITS ALONG THE INTERIOR AND SHOULD BE REPLACED.					
<u>Noted and ordered.</u>					
20	PROVISIONS	19	0	No	
A WASTEWATER DRAIN PIPE SECTION WAS REPAIRED WITH A HOSE CLAMPED RUBBER SECTION. THE PIPE WAS DIRECTLY ABOVE STACKED CONTAINERS OF PACKAGED MILK. A PIPE SECTION SHOULD BE SLEEVE WELDED AT THIS REPAIR POINT.					
21	PROVISIONS	28	2	No	
PREVIOUSLY CLEANED LEXAN BOXES WERE STORED UPRIGHT AND UNCOVERED IN THE DRY STORAGE AREA, WHICH HAD AN EXPOSED CEILING OF PIPING AND A NEARBY FAN UNIT.					
<u>The storage area of these items has been changed.</u>					
22	PROVISIONS	26	0	Yes	
A PREVIOUSLY CLEANED BULK DRINK DISPENSER HAD HEAVY DRINK DEBRIS LODGED IN THE DISPENSING NOZZLE.					
<u>This equipment is scheduled for regular cleaning and only equipment with removable nozzels will be ordered.</u>					
23	GALLEY - WALK-IN FREEZER	33	1	No	
THE CONDENSATE PAN BELOW THE EVAPORATOR IN THE FREEZER WAS FROZEN OVER WITH ACCUMULATED ICE ON THE BOTTOM. VERIFY THAT THE HEATER COIL IS PRESENT AND WORKING ON THIS PAN.					
<u>The onboard engineers are now aware of this issue and will investigate.</u>					
24	CREW MESS	26	0	Yes	
THE SOFT DRINK DISPENSER GUN HOLDER WAS SOILED WITH OLD DRINK RESIDUE.					
<u>This equipment is scheduled for perminate removal.</u>					
25	COMMENT	*	0	No	
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.					

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE].

